

Jordan 'Chameleon' Dry Rosé, Stellenbosch

£11.75

Vintage: 2017
Bottle Size: 75cl
Alcohol %: 13.50%
Country: South Africa



Description: The Chameleon Rose is a dry classic French "blanc de noir" style made from a free-run juice blend of shiraz and merlot. Extended pre-fermentation skin contact gives the wine its brilliant cherry pink hue. Harvested earlier to retain fresher acids and treated very reductively in the cellar, this helps to capture the primary fruit flavours of strawberry coulis & dried cranberries with delicate spiciness.

Cepages: Syrah(Shiraz),Merlot

Group: South Africa

Sub group: Stellenbosch

Colour: Rosé

Closure: Screwcap

Producer: Jordan Estate

Website: www.jordanwines.com

Organic/Bio Status:

Food / cocktail match: Excellent with flash-fried prawns and red-chili vinaigrette.

Food / cocktail recipe:

Press "An easy going but different style of rosé that brings great refreshing character and good structure together" - Jane MacQuitty - the Times.

Awards

Other Info: Gary and Kathy Jordan have been making world-class wines at this top wine estate since 1993 on a farm with a history going back over 300 years. Together this husband and wife team is a phenomenon. Gary's parents, Ted and Sheelagh, bought the 164 hectare Stellenbosch property in 1982, and embarked on an extensive replanting programme, specialising in classic varieties suited to the different soils and slopes.

The Jordan slopes face North, South, East and West, with vineyards lying at differing altitudes from 160 to 410 meters above sea level. The vineyards benefit from their close proximity to both the Indian and Atlantic Oceans and enjoy a mild, Mediterranean climate with a maritime influence.